

Woman's Viewpoint

TEA GOWN STYLES OF THE SEASON.

BY ANNE RITTENHOUSE.

Special Correspondence of The Star.
NEW YORK, November 24.—The fashion for tea gowns comes and goes. Once upon a time every debutante considered that her outfit for the season was incomplete unless it included several fanciful, filmy affairs that could be stretched to do service for occasions and hours for which they were not intended.

Maybe that was before the world of women had reached the flood tide of athletics; before it was considered dangerous to one's health to remain indoors for a second more than was required to sleep and to eat. You know there were days, and very same and normal ones, when women believed it right and proper to stay in the house during the daytime even daring to read a magazine or book when there were no other pressing duties.

Those were the days when a woman liked to find herself in her own little room as the shades of night fell, to be near the lamp and possibly the teakettle when that cozy hour of dusk seemed to give one rest and leisure before the activities of the evening; days when it was not thought positively criminal, not doing one's full duty to society and civics.

Nowadays the woman who stays at home, even spends her happy leisure hours there, who does not believe that she is rapidly going downhill in health, morals and mind if she is not in the open air, is a thing of the past. A lost epoch, it is told continually by her friends that she is missing the joy of life, losing out in the matter of the important things, eliminating the essential.

So poor soul, she is hurried into leaving the house as soon as the breakfast is swallowed, lunching at a public place, saying if it is not for the fact that she is in a continuous search for something she may never want, and ending up by spending the twilight hours in a room, waiting for the dawn, for the dawn of a new day, for the dawn of a new day.

And so it is that the modern has had little use for tea gowns for a decade. She is not supposed to be at home to wear them. She has something of the feeling that to be found in one's own house after 9 o'clock in the morning and before 12 o'clock at night is like being found in the brothel during the day and August, an acknowledgment of social and civic inferiority.

Do Tea Gowns Suggest Change?

This winter, however, there are enough tea gowns shown to make one stop and wonder if one is not seeing the relation between clothes and habits. Are we to find it fashionable to be at home during the cozy hours? Is it true?



TEA GOWN OF MAUVE MOUSSELINE TRIMMED WITH COLORED BEAD EMBROIDERY AND FUR.

That we are beginning to find that our health is not seriously involved by staying at home during the afternoon, to say nothing of the morning? Are we beginning to see the faint glimmer of the truth that our forebears lived well and long and yet knew the color of their own wall paper and the books on their shelves? If this is so, we are approaching a new era. The pendulum is swinging back, as it always does.

London and France are sending over fascinating tea gowns to the shops and the private customers. Pam of England has led the way with a glorious burst of yellow satin, chinchilla and fur, and the exclusives have gone as far as Venice to get a new kind of tea gown created by an artist.

The sketch shows a French tea gown, which is less oriental in character than the others and would serve as a frock for the play or the dance. It is of violet mousseline touched with a design in seed pearls. The hem of the skirt is bordered with fur.

TODAY'S HOUSEHOLD AFFAIRS.

By Mary Lee.

Teaching Archie.

"Mrs. Fadder has a new plan for little Archie's development. It is character building by what is called 'hypnotic therapy.'"

"I am afraid I am a bit too stupid to understand the process, though she explained it to me at length. From what I could gather it is a sort of scientific suggestion. If the child is naughty, all the phases of his naughtiness must be studied, the possible motives leading up to it; how those motives resolved themselves in motor forces; the direction of their operation."

"Then the person in charge of the moral switch (so to speak) turns on a sort of semi-sleep, and then it is suggested to him that the motives behind his impulses were wrong, and they are peacefully eradicated."

"Of course, Mrs. Fadder assured me, the idea is so simple that the results are uncertain, for no child has grown to maturity and had the chance to test his hypnotically developed character in the stress and strain of life. But she is absolutely certain that it will succeed. Archie is much sweeter and more docile already."

"Just at this point we heard loud lamentation from the front porch, where Archie was playing with his little daughter. We found that Archie had tied our pet kitten to a clothes line and stood it against the door, to the manifest discomfort of the kitten and sore distress of its small mistress."

"Mrs. Fadder was much interested in this motive and carried Archie off to be analyzed."

"I told husband about it and he said it reminded him of an article he was reading only the other night, the thought of a great Frenchman."

"Our greatest vices derive their first propulsion from our most tender infancy," he wrote. "Our principal education depends upon our training them. Mothers are mightily amused to see a child divert itself by hurting a dog or cat, and there are fathers who look upon it as a prelude of the martial spirit when the small son dominates over a servant, and a sign of great greatness, when he sees him overreach a playmate by some sly trick—yet these are the true seeds of cruelty, tyranny and treason. They bud then and afterward shoot up vigorously, and it is a dangerous mistake to excuse such exhibitions on account of tenderness of age. There is just one way to deal with them."

"The Patient Pig."

"Do you know the patient pig has suffered a great deal of unjust condemnation in the past?" asked Mrs. Happy Homemaker, laying down a pamphlet she had been reading.

"Of course our strenuous ancestors used to thrive on their diet of 'hog and hominy,' but the idea has grown up that the reason they could endure it was because they were in the habit of cutting down a forest or two by way of an appetizer, and building a few log houses as a first aid to digestion."

"Now we are being assured by experts and scientists that pork is a most wholesome article of food, provided proper care is exercised in its selection and preparation. If pork is ill fed or in any way diseased no meat is more dangerous to eat than fresh prime pork. The lean should be fine grained and pale, and the fat white. If there is a clammy look about the meat the pork is stale and should be rejected. If the fat is full of small hard spots or kernels that is a sure indication of disease."

"The loin and ribs are the parts chosen for roasting or for chops, and sometimes the bone is removed and the legs roasted. The sides of very young pigs are smoked, salted and used for bacon. In good bacon the rind is thin, the fat very firm and white, and the lean pale and tender, and not much of it; fat bacon is much the more wholesome. If the bacon looks rusty and has yellow streaks in the fat, do not buy it."

Needlework for Winter.

"Society" bags to hold powder puffs are so adorable it is almost impossible to resist them. They may be made at home with very little time and effort by the clever girl. They are made in the pastel shades of chiffon or of gold net. The one illustrated is of net, and has two frills of gold lace, one at the top and one at the bottom.

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We Recommend That You Use

Rexall

"93" Hair Tonic

O'Donnell's Drug Stores.

THE DAILY MENU.

BREAKFAST
Oranges
Buttered Toast
Brown Stew
Biscuits

LUNCHEON
Cream Potato Soup
Lamb Chops
Hashed Browned Potatoes
Baked, Stuffed Tomatoes
Vegetable Salad
Charlotte Russe

DINNER
Cereal
Coffee
Potatoes
Tea
Sweet Potatoes
Coffee

Economy With Cornmeal.

Rice Corn Bread.

Mix one heaping cup of yellow Indian meal, one scant cup of wheat flour, one cup and a quarter of milk, one egg, a level tablespoonful of sugar, one teaspoonful of salt, one teaspoonful of soda, two teaspoonfuls of cream of tartar, a piece of butter the size of an egg and one cup of previously cooked rice—either hot or cold. The butter must be melted and added while still hot, at the last moment, and the mixture should be baked on a granite plate. Serve very hot, with butter, cream or maple sirup. The addition of the rice makes the bread very light.

Spanish Rice.

Fry until brown one tablespoonful of butter, one minced onion, ten drops of tabasco sauce, one-half cup of minced olives and a heaping tablespoonful of chopped green pepper. Add one cup of rice and cook until yellow. Put in a casserole dish; add two cups of strained tomato and four cups of good, rich broth. Cover closely and cook until the rice is tender. A few pods of okra, sliced, are a nice addition to this.

Creamed Rice.

Put in a double boiler one-half cupful washed rice and boil one-half hour. Drain and cool. When cold add six tablespoonfuls sugar and a pinch of salt. Boil this two hours in a double boiler. When cold flavor with vanilla. When very cold in one-half pint cream.

Rice Custard.

Beat up four eggs, add one cup of cooked rice, three-fourths of a cup of sugar, a pinch of salt, a quarter of a teaspoonful of grated nutmeg and two cups of milk. Four into a buttered pudding dish and bake in a moderate oven till firm. Beat up the whites of three eggs to a stiff froth, then beat in three tablespoonfuls of sifted sugar, add half a teaspoonful of lemon extract and spread over the top of the pudding; brown lightly in the oven.

Rice Muffins.

Rice muffins are relished on a crisp cold morning. They are made of one cup of boiled rice, two eggs, two cups of flour, a tablespoonful of melted butter, three cups of milk and salt to taste. Mix the eggs, butter and milk, sift flour and salt and add it and the rice to the wet ingredients. Bake the muffins quickly.

LITTLE JOURNEYS INTO FASHION LAND

Ruffles, ruffles, and still more ruffles, mark the frivolous fashions of afternoon and evening frocks of today. This design shows a very simple way in which to make up a ruffled frock, and



FASHIONS IN FLOUNCES.

it will be used for all sorts of goods, except the weightier woolsens. It is a pattern much used for taffeta, faille silk and all class of diaphanous goods, which include lace and net. The deep girdles are not much seen this season, as waist girdles of such width are a later vogue. If you want your frock very, very full, simply use

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crease the fullness of your ruffles. A slender figure can stand very full ruffles, while a stout or short figure should have the flounces rather skimpy. Among the dress materials which are particular in style for afternoon wear are all the faille silks, poplins, bengalines, satins, candy-striped taffetas, the broad and fancy striped taffetas and other classes of silks new in the trade, and which give the soft surface and supple outlines demanded of drapery fabrics.

On the other hand, it will be noticed that all the more fashionable silks and broadcloths have body to them which enables a modiste to effect the dignified stiffness and bouffant outlines that are so fashionable at present. Even the satins are not slinky as they were in the days of skirts so narrow that a woman could not step out of the way of an automobile in time to save her life.

With a flounced skirt one should use ruffles on the blouse, fitted waists or bolero bodices, whichever style may be selected for the upper part of the costume. These ruffles may be disposed on the sleeves, where it is very fashionable to use double or triple rows of little ruffles on the mid-Victorian sleeves that open rather widely at or

below the elbow. The most popular style of sleeve, however, is the long and rather loose sleeve with cuff or trimming falling over the back of the hand.

Charlotte Russe.

Cut a stale sponge cake into pieces and line a glass bowl with them. Into a pint of chilled cream stir half a cupful of powdered sugar and whip until stiff. At the last beat in two teaspoonfuls of extract of vanilla. Fill the bowl with whipped cream and set in the ice chest until wanted.

Wide ribbon scarfs are being used on skating caps and hats.

Embroidery is a feature of the new crepe de chine waists.

Chinchilla and wool velour are preferred for sport coats.

White or colored wool mushroom hats are excellent for skating.

Dancing frocks show novelty forms of the transparent yoke.

Only Tender Budding Leaves are blended to produce

"SALADA"

Selections from the finest gardens, properly prepared and packed with a minimum of delay, ensure a perfect tea of incomparable flavour and deliciousness.

B 131

SHOP EARLY

What are the bright moments of your day—aren't they the early morning hours? Just so with stores. The store is ready for Christmas shoppers. Christmas boxes without charge. SHOP EARLY. Thank you.

New! White Overgaiters

The newest footwear for milady. Every woman wants a pair. In white or white trimmed with black—regular or high cut. They're mighty stunning.

\$1, \$1.50, \$2 & \$3 a pr.

Marie Antoinette Shoe Shop.

Hecht & Co.

Seventh Street Near F

Select the Christmas Piano now—START TO PAY NEXT YEAR. You Can Buy a Player-Piano for Only \$369, Payable \$1.50 a Week.

Think of Buying Fur-Trimmed Suits \$17.85 Many Well Worth \$29.50 for

That's the astounding offer we are making today, and seldom does one find styles of such a high order of distinctiveness in a line at a price like \$17.85. There isn't a suit in the collection that can be duplicated for the money.

Magnificently trimmed with fur, such as skunk opossum, coney, near seal and nutria on collars and cuffs; some trimmed with deep pile plush on collar, cuffs and bottom of coat.

Materials are broadcloths, gabardines, whipcords and navy blue serges, in every new style fashion has created—the majority featuring the long flare, belted-in coat, chin chin collar, pleated skirts and linings of silk peau de cygne, yarn-dyed satin and Skinner's linings. Colors are navy, green, African brown and black.

New Models Added to Our Famous Collection of Crepe de Chine Blouses at \$3.75

We know you'll be particularly well pleased with them. They are a splendid quality crepe de chine, in white and flesh—beautiful beyond words—wonderful values at the price. Some are finished with eyelet embroidery, others with dainty flower spray silk-embroidered motifs, some with tucks and sham pockets, lace trimmed or hemstitched flare collars.



Specia Sales of Warm Underwear and Hosiery for Women

50c Ribbed Cotton Union Suits, 39c

Made of elastic quality ribbed cotton, with high neck and long sleeves. Perfect fitting.

Silk Bodice Union Suits, 95c

Looks like all silk. The bodice is made of glove silk—white or flesh—the skirt of fine lisle to match. White or flesh color.

Women's \$1 & \$1.25 Silk Hose, pair, 69c

Subject to slight imperfections. Made of pure silk with double soles, heels and toes. Black and colors.

Women's 50c Silk Boot Hose, 25c